

Agricultural Marketing Service, USDA

§51.2837

(See § 51.2830.) Size: The diameter of onions of this grade shall be not less than 1 inch nor more than 1 7/8 inches. (See § 51.2837.)

§ 51.2834 U.S. No. 1 Picklers.

U.S. No. 1 Picklers consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The maximum diameter of onions of this grade shall be not more than 1 inch. (See § 51.2837.)

§ 51.2835 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) One type, except when designated as a specialty or mixed pack;
 - (2) Mature; and,
 - (3) Not soft or spongy.
- (b) Free from:

- (1) Decay;
- (2) Wet sunscald; and,
- (3) Scallions.
- (c) Free from serious damage caused by:
 - (1) Watery scales;
 - (2) Dirt or Staining;
 - (3) Foreign Matter;
 - (4) Seedstems;
 - (5) Sprouts;
 - (6) Mechanical;
 - (7) Dry sunken areas;
 - (8) Disease;
 - (9) Freezing;
 - (10) Insects; and,
 - (11) Other means.
- (d) For tolerances see § 51.2837.
- (e) Size. Unless otherwise specified, the diameter shall not be less than 1 1/2 inches. (See §§ 51.2836 and 51.2837.)

[60 FR 46977, Sept. 8, 1995, as amended at 79 FR 63294, Oct. 23, 2014]

SIZE CLASSIFICATIONS

§ 51.2836 Size classifications.

The size of onions may be specified in accordance with one of the following classifications.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2 1/4	57.2
Repacker/Prepacker ¹	1 3/4	44.5	3	76.2
Medium	2	50.8	3 1/4	82.6
Large or Jumbo	3	76.2	(²)	
Colossal	3 3/4	95.3	(²)	

¹In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.

²No requirement.

TOLERANCES

§ 51.2837 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades the following tolerances, by weight, are provided as specified:

- (a) For defects:
 - (1) *U.S. No. 1, U.S. Export No. 1, U.S. No. 1 Boilers and U.S. No. 1 Picklers grades.* (i) Not more than 10 percent of the onions in a lot may be damaged by peeling; and,
 - (ii) Not more than 5 percent of the onions in a lot may be below the remaining requirements of these grades,

but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald (see § 51.2839.)

- (2) *U.S. Commercial and U.S. No. 2 grades.* (i) Not more than 5 percent of the onions in a lot may be below the requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald. (See § 51.2839.)
- (ii) [Reserved]

- (b) For off-size:
 - (1) *U.S. No. 1, U.S. No. 1 Boilers, U.S. Commercial, and U.S. No. 2 grades.* Not more than 5 percent of the onions in a